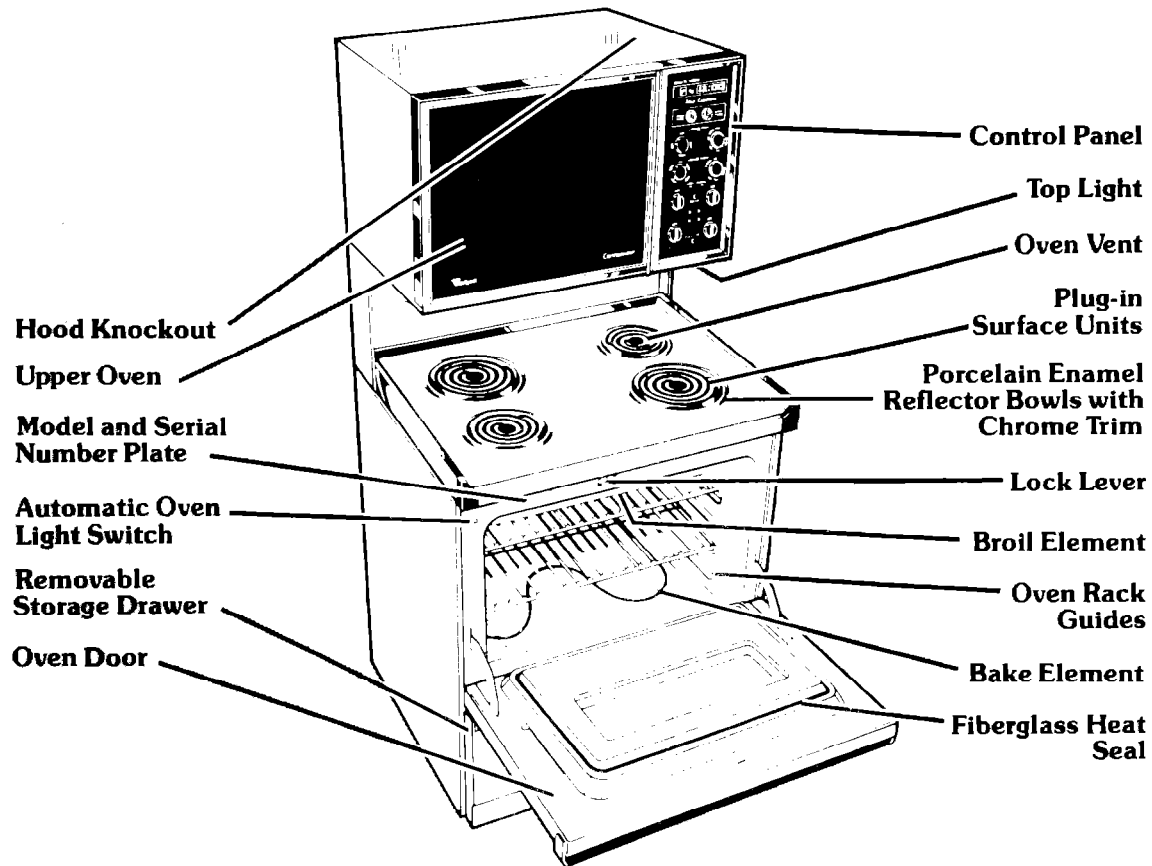




**30-INCH FREE-STANDING
EYE-LEVEL ELECTRIC RANGE
Models RJE-960P and RJE-963PP**

USE AND CARE GUIDE



Copy Your Model and Serial Number Here

If you have questions or need to call for service, the service company will ask for your Model and Serial Numbers. Your new range has these numbers on a plate above the oven, just behind the top of the oven door. Copy these numbers in the spaces below while you are thinking about it.

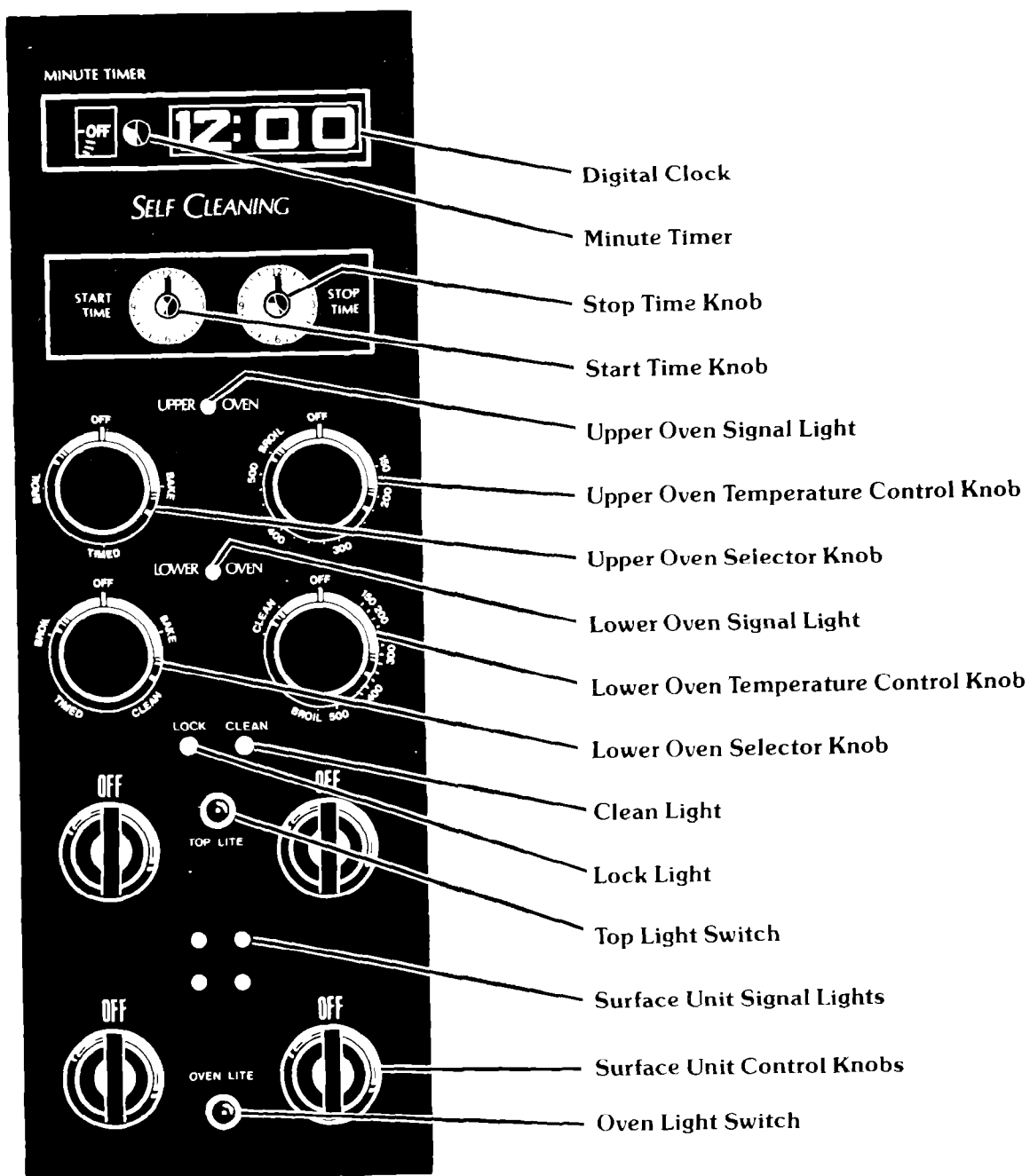
Keep this book in a handy place. Your warranty and sales slip should be kept with it.

Model Number

Serial Number

Purchase or Installation Date

Service Company and Phone Number



SAFETY FIRST

- Do not let children use or play with the range.
- Use your range only for the job it is intended to do.
- Read the "Cooking Guide" for important safety information. It also has other general hints for the care and use of your range.
- Read the Installation Instructions for complete information.

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Before using your range

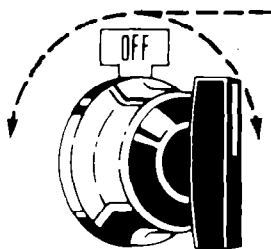
IMPORTANT

This is the only fine print you'll find in this booklet. Please read it to be sure you use your range as it was meant to be used.

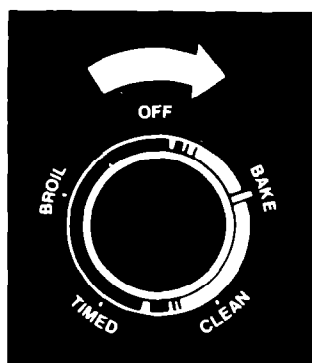
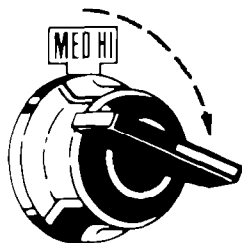
We build appliances to last, but we can't control how they are used.

Before using it, you are personally responsible for making sure that it...

- is properly installed and leveled on a floor that will hold the weight, and in a well-ventilated room.
- is connected only to the right kind of outlet, with the right electric supply and grounding.
- is used only for jobs expected of home ranges.
- is out of the weather.
- is properly maintained.
- is **not** used by children or others who may not understand how it should be used.



PUSH IN and turn until the setting shows in the window.



To bake, turn the Oven Selector Knob to BAKE.

Using the surface unit controls

The Surface Unit Control Knobs must be pushed in before turning them. This helps avoid turning them on accidentally when wiping off the Control Panel. And it helps keep small children from turning them on. **You must push in on them...then turn until the setting you want shows in the window.**

The four Surface Unit Controls and Signal Lights are arranged in the same order as the Surface Units. For example, to turn on the right front Surface Unit [•], push in and turn the lower right Surface Unit Control [•]. The lower right Signal Light [•] will glow.

The knob may be set anywhere between "HI" and "OFF." As you use your surface units, you will get used to the settings that match your pots, pans and favorite foods the best.

As a guide, the setting should cook at about the following heats:

HI — To start most foods cooking. To bring water to a boil.

MED-HI — To hold a rapid boil: to fry pancakes or chicken.

MED — To make gravy, puddings and icings; to cook large quantities of vegetables.

MED-LO — To keep food cooking after starting it at a higher setting.

LO — To keep food warm until ready to serve. You can set the heat higher or lower within the "LO" range to help keep food at the temperature you want.

The Signal Light will glow whenever a Surface Unit is on. Be sure this light is off when you have finished cooking.

Using the Oven Controls

To bake, broil or time bake in the upper oven, set the Upper Oven Selector and the Upper Oven Temperature Control Knob. To bake, broil or time bake in the lower oven, set the Lower Oven Selector and the Lower Oven Temperature Control Knob.

Baking:

First—Follow the directions on page 8 for "Positioning Oven Racks."

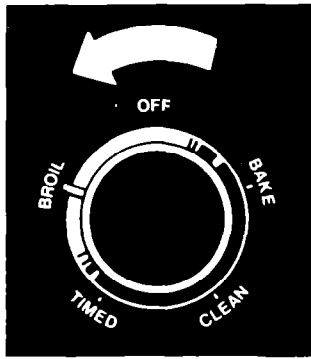
Second—Turn the Oven Selector Knob to "BAKE."

Third—Turn the Oven Temperature Control Knob to the baking temperature you want. The Oven Signal Light will glow while the oven is heating. When this light goes off, the oven has heated to the temperature you set.

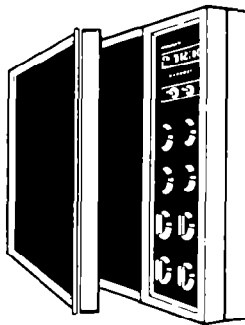
Fourth—Place food in oven. The heating elements turn off and on during baking to keep the oven at the temperature you set. The Oven Signal Light will glow when the heating elements are on.

Fifth—When the baking is done, turn both the Oven Temperature and Oven Selector Knobs to "OFF."

NOTE: Do not lock the oven door during baking. If you do, you may not be able to unlock it until the oven has cooled.

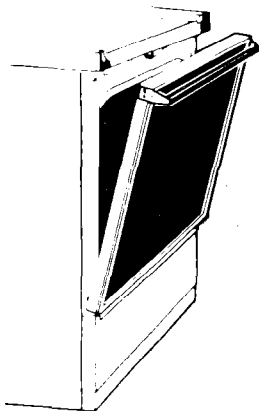


To broil, turn the Oven Selector Knob to BROIL.



Upper Oven

ALWAYS broil with the door open about 4 inches (10 cm).



Lower Oven

Broiling:

First—Follow the directions below for placing the meat at the right distance from the Broil Element.

Second—Turn the Oven Selector to "BROIL."

Third—Turn the Oven Temperature Control Knob to "BROIL" or turn it to a lower temperature (see "Variable Broil Feature," below).

Fourth—Put the broiler pan on the oven rack.

Fifth—Keep the oven door open about four inches (10 cm). There is a stop in the hinges to hold it there. The Oven Signal Light will glow while the broil element is on.

Sixth—When you are through, turn both the Oven Temperature Control and the Oven Selector Knobs to "OFF."

The following chart suggests broiling times and oven-rack positions for different kinds of meats when the Oven Selector Knob is set to BROIL.

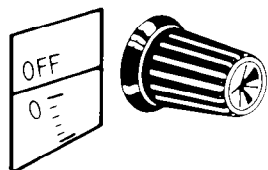
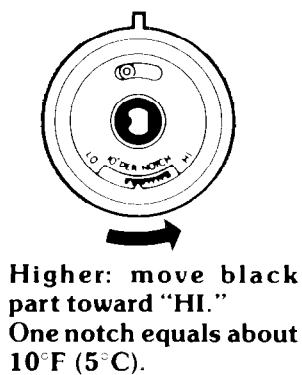
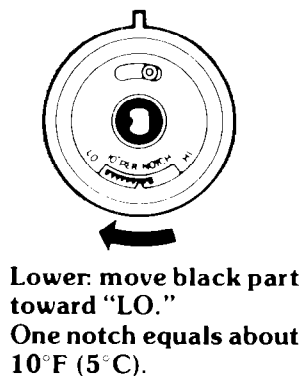
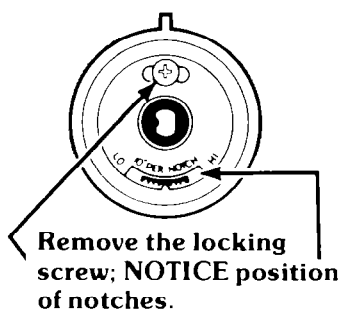
Food	Description	Inches (cm) from top of food to Broil Element	Approximate Minutes	
			1st side	2nd side
Beef Steaks				
Rare	1" (2.5 cm)	3" (8 cm)	7-9	3-5
Medium	1" (2.5 cm)	3" (8 cm)	9-11	4-7
Well done	1" (2.5 cm)	3" (8 cm)	11-13	5-7
Beef Steaks				
Rare	1½" (4 cm)	4" -5" (10-13 cm)	13-15	6-8
Medium	1½" (4 cm)	4" -5" (10-13 cm)	17-19	8-10
Well done	1½" (4 cm)	4" -5" (10-13 cm)	19-21	14-16
Hamburgers	½" (1 cm)	3" (8 cm)	6-8	4-5
Lamb Chops				
Medium	1" (2.5 cm)	3" (8 cm)	6-8	4-5
Ham slice, precooked or tendered	½"-1" (1-2.5 cm)	3" (8 cm)	6-8	4-5
Canadian Bacon	½" (1 cm)	3" (8 cm)	6	4
Pork Rib or Loin Chop	½"-1" (1-2.5 cm)	4" -5" (10-13 cm)	15	10
Chicken	2-3 lb. (1-1.5 kg)			
	cut in half	7"-9" (18-23 cm)	25-30	10-12
Fish	whole	3" (8 cm)	11-16	9-14
	fillets	3" (8 cm)	7-8	5-7
Liver	½"-¾" (1-2 cm)	3" (8 cm)	3	3
Frankfurters		4" -5" (10-13 cm)	6-7	4-5

Variable Broil Feature:

You might want to broil some foods slower than others. Broiling can be slowed down by setting a lower temperature on the Oven Temperature Control Knob instead of "BROIL." Using a lower temperature will cause the broil element to turn on and off during the broiling so that the food broils more slowly.

When the Oven Temperature Control Knob is on "BROIL," the Broil Element heats all the time. Set the temperature lower and it heats some of the time. The lower the temperature setting, the shorter are the periods of heating.

NOTE: The Oven Selector must be in the "BROIL" position in order for the Broil Element to heat.



Minute Timer

Resetting the Oven Temperature Control Knob:

Does your new oven seem hotter or colder than your old oven? The temperatures in older ovens often shift very gradually, getting hotter or colder without the user really noticing the change. Your new oven is properly adjusted to provide accurate temperatures, but when compared to your old range, the new design may give you different baking results. If you think that the temperature setting on your range needs to be hotter or colder, you can adjust the Temperature Control Knob by yourself.

To adjust the setting, first pull the Oven Temperature Control Knob straight off. On the back, just across from the locking screw, are a row of notches on the black part of the knob and one tooth on the chrome part.

To set your oven about 10°F(5°C) **cooler**, remove the locking screw and move the row of notches **one notch** closer to "LO." To set your oven about 10°F(5°C) **warmer**, move the row of notches **one notch** closer to "HI." Each notch equals about 10°F(5°C).

Replace the locking screw.

Setting the clock to the correct time of day

1. Push in the Minute Timer Knob and turn it clockwise until the digits show the correct time of day.
2. The Minute Timer dial will turn as you set the clock. When clock is set, let the knob pop out. Then, while it is out, turn the Minute Timer hand **counter-clockwise** to "OFF." If you push in on the knob when setting the Minute Timer, you will change the setting of the clock.

Using the Minute Timer

Turn the knob until the minutes you want to time show in the window. When the time you set is up, a buzzer will sound. Turn the dial to "OFF" to stop the buzzer.

The Minute Timer does not start or stop cooking. It only buzzes when the time you set is up. It can be used to time almost any cooking operation. It can even remind you of other things (like when to add softener to the washer).

For the most accurate timing, turn the knob past the time you want. Then turn it back to the setting.

Using the automatic MEALTIMER® clock

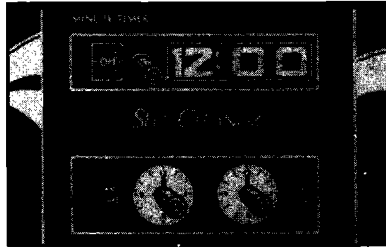
The automatic feature of the MEALTIMER® Clock lets you be away from home when the oven starts, or when it stops. It will turn on and off automatically, or just turn off automatically. Either oven can be used.

Let's say you have a roast that will take four hours to cook. Dinner is supposed to be at 6:00, but you have an appointment at 1:30 and you know you won't get home until at least 4:00. When do you have time to put in the roast?

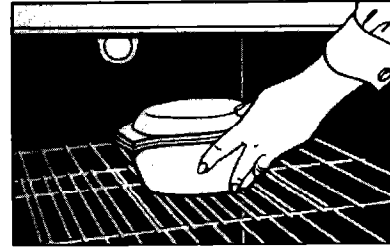
With the Automatic MEALTIMER® Clock, it's easy. Just before you leave for your appointment, put the roast in the oven, set the start time for 2:00 and the stop time for 6:00 (four hours). Set the Upper or Lower Oven Selector to "TIMED" and set the corresponding Oven Temperature Control Knob for the temperature you want. Then leave. The oven will start at 2:00, bake for four hours at the selected temperature, and shut off at 6:00.

•Tmk

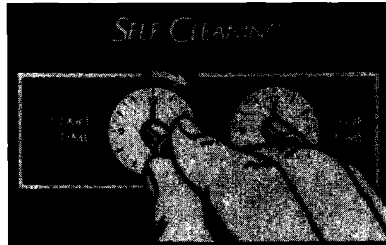
To start and stop your oven automatically:



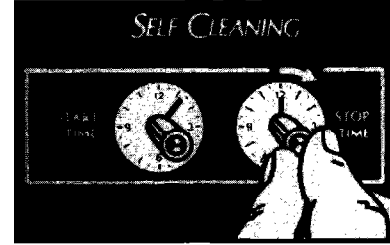
1. Be sure the clock is set to the right time of day. (The start and stop time hands will also show the correct time.)



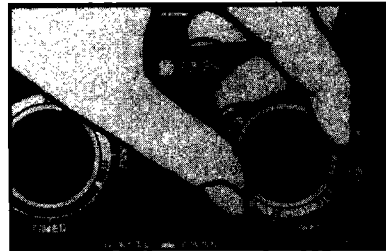
2. Place the food in the oven.



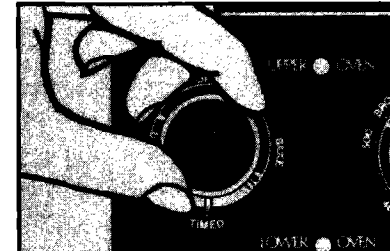
3. Push in and turn the **Start Time Knob** clockwise to the time you want the oven to start.



4. Push in and turn the **Stop Time Knob** clockwise to the time you want the oven to stop.



5. Turn the **Oven Temperature Control Knob** to the temperature you want to use to cook the food.



6. Set the **Oven Selector** to "TIMED."

When cooking is finished, turn both the Oven Selector and the Oven Temperature Control Knobs to "OFF."

If you want to stop the oven before it stops automatically, turn the Temperature and Selector Knobs to "OFF." Remove food from the oven. You don't have to do anything with the Stop Time Knob.

When you want the oven to start now, but stop automatically:

1. Be sure the clock and the start and stop time hands show the right time of day.
2. Put the food in the oven.
3. Push in and turn the Stop Time Knob to the time you want the oven to stop cooking.
4. Turn either Oven Selector to "TIMED" and the corresponding Oven Temperature Control to the temperature setting you want.
5. When cooking is finished, turn the Oven Selector and Temperature Control Knobs to "OFF."

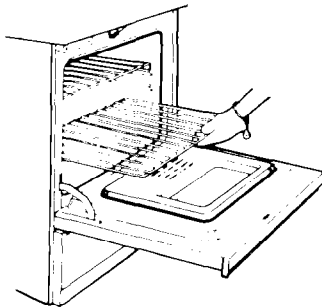
WHEN USING THE AUTOMATIC STARTING TIME:

Use foods that will not go bad or spoil while standing in the oven before cooking starts. Avoid using dishes with milk or eggs, cream soups, cooked meats or fish, and bread dough with baking powder or yeast.

Smoked or frozen meats may be used; vegetables, fruits and casserole-type foods are good choices. Vegetables can be cooked in a covered baking dish with about a half-cup (118 mL) of water for 1 to 1½ hours.

Any food to be cooked with a delayed start should be very cold or frozen before it is placed in the oven. **MOST UNFROZEN FOODS SHOULD NEVER STAND MORE THAN TWO HOURS BEFORE COOKING STARTS.**

Oven rack positions



To remove rack, pull forward until rack stops, lift front and pull.

Your upper oven and lower oven each have two racks. Always put the racks where you want them to be **before you turn on an oven.**

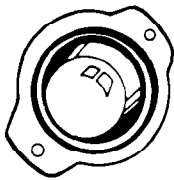
To remove a rack, take hold of it on the front edge and pull it out until it stops. Then lift up the front edge and pull again. It will slide past the stops, out of the glides and out of the oven.

To put it back, fit the back corners into the guides at each side of the oven and slide it in, **keeping the front tilted up until the rack passes the stops in the rack guides.**

For:	Place Rack:
Baking	On the second or third rack guide from the top ...so food is in the center of the oven.
Broiling	So food is about the distance from the broil element suggested in the broiling timetable under "Using the Oven Controls."
Roasting LARGE cuts of meat	On the bottom rack guides.
Roasting SMALLER cuts of meat	So food is in the center of the oven.

When baking, always leave at least 1½ to 2 inches (4-5 cm) of air space between the sides of a pan and other pans and the oven wall for air circulation.

For best results, get additional information on placing pans, cookie sheets and other utensils from the "Cooking Guide."



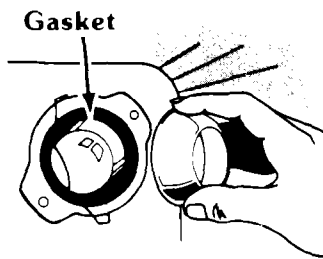
Replace with a 40-watt **APPLIANCE** bulb.

Using the oven lights

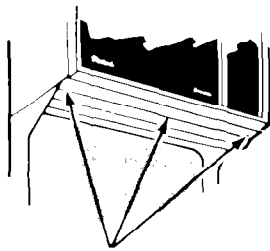
Both the Upper and Lower Oven Lights will come on when the Lower Oven Door is opened. To turn on the oven lights without opening the door, push the Oven Light Switch. Push it again to turn the lights off.

To replace the upper oven light bulb:

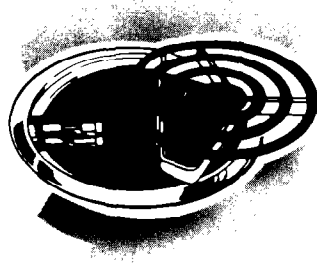
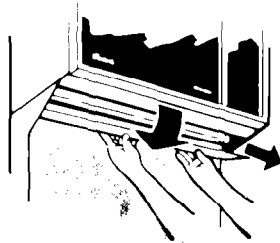
1. Turn off the electric power at the main power supply.
2. Remove the light bulb from the socket.
3. Replace the bulb with a 40-watt **appliance** bulb (designed to stand up to oven heat) available at most grocery, variety and hardware stores.



To replace the oven light, remove glass cover and gasket.



remove screws
To replace top light, remove three outer screws.



Oven vents through right rear surface unit.

To replace the lower oven light bulb:

The lower oven light bulb has a glass cover which is held on by a wire holder. **This cover must be in place** when the oven is being used.

1. Turn off the electric power at the main power supply.
2. Pull out on the wire holder and move it to one side. This will let you remove the glass cover and gasket.
3. Replace the bulb with a 40-watt **appliance** bulb (designed to stand up to oven heat) available at most grocery, variety and hardware stores.
4. Replace the gasket and glass cover. Snap the wire holder in place.

Using the top light

The fluorescent top light is under the upper oven. The Top Light Switch is on the control panel. Push it in and hold it for a second or two to turn on the top light. Push it in again to shut it off.

To replace the top light tube:

1. Turn off the electrical power at the main power supply.
2. Remove the screw at each end and the one toward the front. Remove the metal trim.
3. **Lower the glass cover with both hands and pull it toward you until it comes away. NOTE: The glass cover is heavy. Hold on!**
4. Turn the tube toward you until it slides out of the end caps.
5. Replace it with any 20-watt cool-white fluorescent tube, turning it away from you.
6. **Replace the glass cover with both hands**, sliding glass into the rear trim until it snaps into place at the back.
7. Hold the glass up and replace the metal trim and screws.

The oven vent

There is an oven vent under the right rear surface element. When the oven is on, heated air will escape through it. A vent is needed for air circulation in the oven during baking. You can cook on this surface unit while the oven is on. A warm pan of food will stay warm on this unit while the oven is on. It may be warm enough to melt butter, too.

Do not try to save heat or energy by blocking the vent. Poor baking can result. Plastic utensils may melt if they are over the vent while the oven is on.

The optional rotisserie

If you would like a rotisserie with your oven, you can order a kit from your dealer. Easy installation instructions come with the kit.

Your continuous cleaning upper oven

How a Continuous Cleaning Oven Works:

A standard oven has walls with a **smooth** porcelain enamel finish. A Continuous Cleaning Oven also has a porcelain enamel finish with one important difference: instead of being smooth, like glass, the walls of a Continuous Cleaning Oven are a little rougher...like the surface of a brick. A fat spatter will form a solid drop on a smooth surface. But on the rougher surface in a Continuous Cleaning Oven, a fat spatter spreads out to a very thin layer.

Think of the difference between a drop of water on a piece of waxed paper and one on a paper towel. The water on the waxed paper will stay together in a bead. The water on the rougher paper towel will spread out over a larger area. This is about what happens to a fat spatter in a Continuous Cleaning Oven. Instead of a bead of fat that turns into black charred material when heated, the fat spatter spreads out. Then, when the oven is used for baking and roasting, the fat gradually burns away. The rougher surface returns to a presentably clean condition.

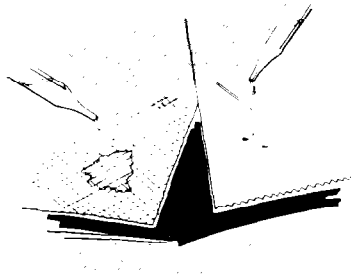
This is a **gradual** process; it does not happen right away. The walls continuously clean themselves, but only when the oven is set for **medium to high temperatures** during baking or roasting. The oven can be presentably clean with little or no hand cleaning...depending on how it is used.

The continuous cleaning process does not apply to uncoated parts like the oven window, and door lining.

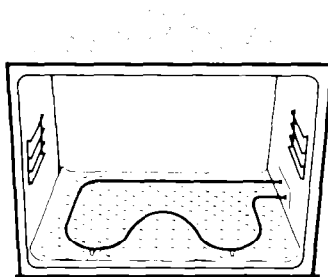
Soils that are removed...and those that are not:

Fat spatters from meat roasting, oven frying and broiling are the usual oven soils. They can be continuously cleaned away most of the time.

Spillovers from pies and casseroles, sugars, and starches, and other soils that fall to the bottom of the oven are very hard to remove. That is why heavy-duty aluminum foil is placed on the bottom of the oven. It helps catch these spillovers and the foil can be replaced when necessary.



Liquids spread on rough surfaces; bead up on smooth surfaces.



Foil should be flat on the bottom so should the feet on the element.

Caring for your Continuous Cleaning Oven:

1. Follow trusted recipes for baking, roasting and broiling. They will give time, temperature and pan recommendations to help avoid smoke, spatter and spillovers.
2. Keep heavy-duty aluminum foil on the bottom of the oven. **If foil is not used, and something spills over, it may leave a permanent stain.**
3. The oven racks should be kept clean with hot sudsy water. Use a soapy steel-wool pad or plastic scouring pad to remove stubborn spots. Rinse well and dry with a soft cloth.
4. The oven window should also be kept clean with hot, sudsy water. Do not use a soapy steel-wool pad on the window. Rinse well and dry with a soft cloth.

Replacing aluminum foil on the oven bottom:

You can use the heavy-duty 18-inch (45 cm) aluminum foil found in most grocery stores. Or you can order an aluminum foil kit (Part Number 241430) from your Whirlpool Dealer.

1. When cutting the foil, make sure it is long enough to cover the bottom with enough left over to start up both sides.
2. Make sure the bake element is cool. Lift it far enough to raise its feet from the bottom of the oven. (You may have to remove an oven rack.)

3. Slide the foil sheet under the bake element. Make sure it is centered and long enough to start up the sides.
4. When you put the bake element back down, make sure all the feet rest solidly on the foil and that the foil is smoothed out across the bottom of the oven. If the feet on the element are not solidly on the foil, the oven may not bake properly.

If results aren't what you expect:

Remember, the oven keeps itself presentably clean at normal baking temperatures. If you do very little baking, but a lot of broiling, you may see fat spatters on the oven walls and door. This is because broiling will add new spatters faster than old ones can be burned off. In some cases, you may want to clean the oven by hand.

Hand-cleaning the Continuous Cleaning Oven:

1. Wash with hot, soapy water and rinse well.
2. Use a soapy steel wool pad or plastic scouring pad for more stubborn spots.
3. **Do not use commercial oven cleaners.** These cleaners may collect in the rough porcelain enamel finish. The fumes from commercial oven cleaner trapped in the porcelain enamel surface may be harmful.

NOTE:

The upper oven door lining is chrome plated. It doesn't have the special porcelain enamel finish and is not continuous cleaning.

Using the self-cleaning lower oven cycle

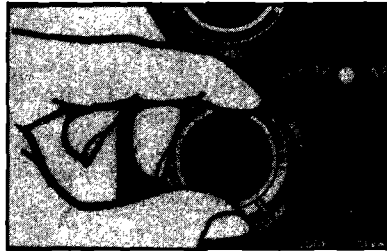
The lower Self-Cleaning Oven uses high heat that actually burns away oven soil. For best results and safety, read this section carefully. Make sure you understand how everything works before you set your oven to "CLEAN."

Things to do before you start:

- Some areas may not be cleaned during the Self-Cleaning cycle:
 - The frame around the oven opening.
 - The door, especially the part around the outside of the oven seal. Soil on these areas will be more difficult to remove after the Self-Cleaning cycle. Use hot water and detergent...or a soapy steel-wool pad. Rinse well.
- **Do not move or bend the fiberglass oven door seal. Do not try to clean it by hand.**
- The high heat during the cleaning cycle will discolor the racks and take the shine off them if they are left in the oven during the Self-Cleaning cycle. If you want your oven racks to stay shiny and bright, take them out before starting the cleaning cycle. If you do clean the racks during the cleaning cycle, read the "Special Tips" at the end of this section.
- Don't leave any pots or pans in the oven during cleaning. They won't be able to stand the high heat.
- Wipe up spillovers, boilovers and grease that hasn't baked onto the bottom of the oven. This will help reduce smoking during the cleaning cycle.
- The porcelain reflector bowls may be cleaned in the oven. Put the oven racks on the second and top rack guides. Wipe the reflector bowls and put two reflector bowls **upside down** on each rack. For best results, they should not touch each other or the oven walls. **Chrome trim rings must not be cleaned in the oven.**

- Turn on the vent hood fan or other kitchen vents during the cleaning cycle. This will help remove smoke, odor and heat that are normal during the cycle.
- If you have a rotisserie, be sure the motor socket cover is closed.

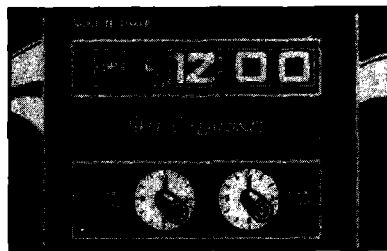
Setting the controls to the Self-Cleaning cycle:



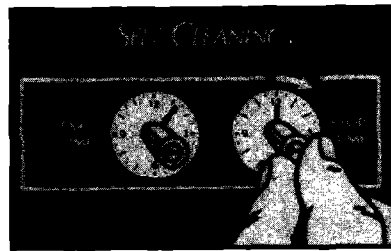
1. Set the Lower Oven Selector Knob to "CLEAN."



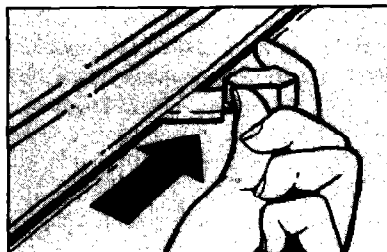
2. Set the Lower Oven Temperature Control Knob to "CLEAN."



3. The clock and dials for start and stop time should all have the right time of day.

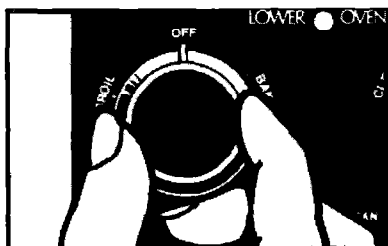


4. Push in on the Stop Time Knob and set it ahead as many hours as you want for the cleaning cycle. For a lightly soiled oven, two hours ahead may be enough. For heavy soil, three hours ahead may be about right. If some soil does not get removed during the cleaning cycle, see "Special Tips" later in this section.



5. Lock the oven door by moving the Lock Lever all the way to the right. When it is all the way over, the Clean Light will come on. If the Clean Light doesn't come on, the lever isn't all the way over and the cleaning cycle won't start.

When the clean light comes on, the oven starts the cleaning cycle. About 20 minutes later, the Lock Light will come on. It will stay on during the cleaning cycle. The door cannot be unlocked while the Lock Light is on.



6. The oven will shut off when the preset stop time is reached, but the oven door will stay locked until the oven has cooled. When the Lock Light turns off, turn the Oven Selector Knob and Oven Temperature Control Knob to "OFF." This turns off the Clean Light. Now, move the Lock Lever back to the left. *Do not force the Lock Lever.* If it doesn't want to move easily, wait until it does. With the Lock Lever all the way to the left, the oven door can be opened.

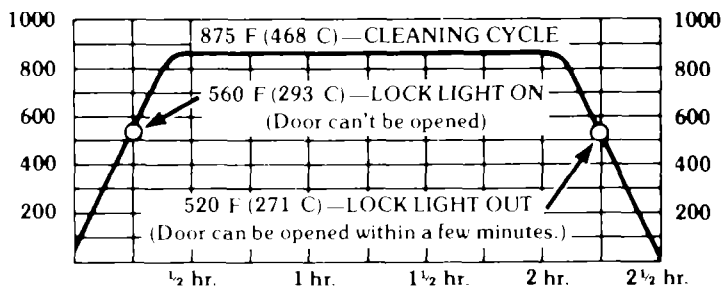


7. When the oven has cooled off *all the way*, wipe out any residue or ashes from the bottom.

How the Self-Cleaning cycle works:

- When oven controls are set to "CLEAN," the oven gets much hotter than it does for cooking. This high heat causes soil on the inside oven walls to burn off, or break up and mostly disappear. While this is happening, a special part in the oven vent helps remove smoke. Do not cover the right-rear surface unit during the cleaning cycle.
- The chart below shows about what happens during a 2-hour Self-Cleaning cycle. Any time less than that shortens only the cleaning cycle, not the heating and cooling times.
- Don't touch the range during the cleaning cycle... it will be hot.
- When the cleaning cycle is over, you will find some fine ashes in the oven. The amount of ash depends upon the amount of soil there was in the oven. **When the oven is cool**, clean up all that is left with a damp cloth, cleanser, or a soap-filled steel-wool pad.
- During the cleaning cycle, you may hear the sounds of metal heating and cooling. These are normal sounds, and a lot like those you can hear when the oven heats for regular cooking.

SELF-CLEAN OVEN—LIGHT SOIL CYCLE



Special tips:

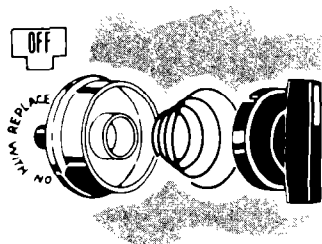
- If the cleaning cycle doesn't get the oven as clean as it should be, the time set for cleaning was probably not long enough. Set the cleaning time longer next time. You can set it for more than 3 hours, if you want.
- Plan to clean the oven before it gets too heavily soiled. Otherwise, you may notice more smoke than you would expect coming from the oven vent. And, the cleaning cycle has to be longer to clean a very soiled oven.
- There will be normal "heat odors" during the cleaning cycle. To help get rid of them, keep the kitchen well ventilated.
- To stop the cleaning cycle after it has started:
 - Turn the Stop Time Knob to the right time of day.
 - Turn the Oven Selector Knob to "OFF."
 - Turn the Oven Temperature Control Knob to "OFF."
 - Unlock and open the oven door when the Lock Lights turns off.

NOTE: Do not force the Lock Lever. Wait until it moves easily.

- Do not use foil or other oven liners in your Self-Cleaning Oven.
- Don't use commercial oven cleaners in your Self-Cleaning Oven.
- If racks are left in the oven during a cleaning cycle, they will lose their shine, discolor and be harder to slide in and out. To make them slide easier, polish the edges of the racks and rack guides with a soap-filled steel wool pad, rinse well, and wipe on a thin coating of salad oil.

Cleaning and caring for your range

Your range is designed to be easy to clean. You will usually wipe off spills and spatters when they happen, but you will sometimes want to clean under and behind the control knobs and surface units. This section will tell you how to remove those, and what to use when cleaning.



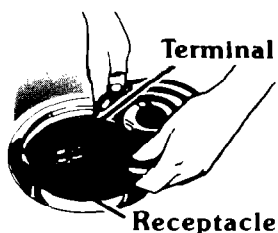
Pull knob and trim ring straight out. Remember how the spring goes.

Removing and replacing surface unit control knobs:

1. Be sure the control knobs are set to "OFF."
2. Pull straight out on the black knobs.
3. If the control has a chrome trim ring, pull it straight out.
4. Wash the knobs (and trim rings) in warm, sudsy water.
5. Replace the trim rings first. **If the control spring was removed, put it back exactly as shown on the left...small end first.**
6. Hold the black knob so it points to "OFF." Push it straight back on.

Removing and replacing oven control knobs:

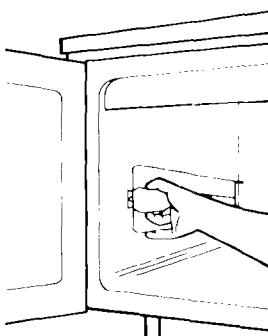
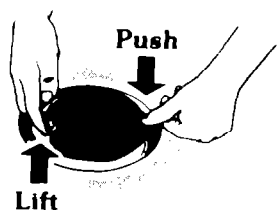
1. Be sure the knobs are set to "OFF."
2. Pull each knob straight off.
3. Wash the knobs in warm, sudsy water.
4. The knobs are not interchangeable. Make sure you put the **adjustable Oven Temperature Control Knob** on the right place, and the **nonadjustable Oven Selector Knob** on the other.



To remove surface unit, lift and pull straight out.



Hold surface unit level when replacing.



Removing surface units and reflector bowls:

1. First, be sure the Surface Unit Controls are all "OFF" and that the surface units are cool.
2. See where the surface units plug into the range? Lift each surface unit about an inch (2.5 cm) at the edge away from the plug-in (receptacle). Pull the unit straight away from the plug-in. **Do not wash surface units; they will burn themselves clean during normal use.**
3. Lift out the reflector bowls.

NOTE: Reflector bowls help catch spillovers and reflect heat back to the pot or pan on the surface unit. When they are kept clean, they reflect heat better and look new longer.

If a trim ring turns blue or gold, some of the pans you are using may not be flat enough. Or some may be too large for the surface unit. In both cases, some of the heat that is meant to go into or around a pan goes down and heats the reflector bowl. This extra heat can discolor the trim rings.

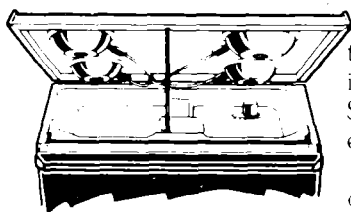
Do not line the reflector bowls with aluminum foil. Use of foil liners could cause shock or fire hazard.

Replacing reflector bowls and surface units:

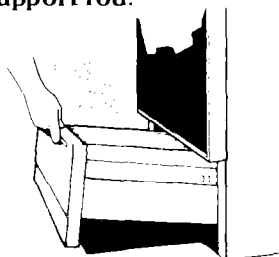
1. Be sure the surface unit controls are on "OFF."
2. Put the reflector bowls back into their places. Make sure you can see the plug-ins (receptacles) for the surface units through the square hole in the side of each bowl and trim rings.
3. Hold the surface unit level with the prongs (terminals) pointing at the plug-in.
4. With the prongs started in the plug-in, start pushing in on the surface unit. At the same time, lift a little on the side of the surface unit that's by the plug-in.
5. Make sure the surface-unit prongs are pushed into the plug-in as far as they will go. The surface unit will fit into the reflector bowl and be level when everything has been done right.

Removing and replacing upper oven rack guides:

Lift the front of the rack guide. Swing it away from the oven wall far enough for the tab to get clear of the slot in the oven wall. Pull the guide straight out of the oven. To put it back, fit the end of the rack guide into the two holes in the back wall of the oven. Line up the tab on the guide with the slot in the side wall. Push it in and push down a little to lock it in place.



Prop up the top with support rod.



Pull to stop. Lift; pull again.

Cleaning under the cooktop:

To clean the area under the cooktop, lift the front of the cooktop at the center. Raise the swing-up rod to hold it. (Be sure the tip of the rod is in the notch in the cooktop.) Use warm soapy water and a sponge or cloth. Scouring powders or any other abrasive cleaner may harm porcelain enamel finishes and can scratch chrome.

Be careful not to raise the cooktop so high that it touches the upper oven. And don't drop it. Dropping the cooktop can chip or crack a hard porcelain finish, or damage side panels and surface units.

Removing the storage drawer:

The drawer below your oven is meant to store pots and pans. **Never keep anything in there that will burn or melt.**

You may want to remove the drawer for cleaning under the range. Pull it straight out until it stops. Lift the front and pull some more to get it over the stop. Now slide it out until it stops again. Lift the drawer away from the range until it slips out of the guides.

To put it back, fit the side rails at the back of the drawer into both guides on the range. Push it closed while lifting the front to get past the stops.

PART	WHAT TO USE	HOW TO CLEAN
Outside of appliance	Soft cloth, warm soapy water	• Wipe off regularly when range is cool.
	Nylon or plastic scouring pad for stubborn spots	• Do not allow food containing acids (such as vinegar, tomato, lemon juice or milk) to remain on surface. Acids will remove the glossy finish. • Do not use abrasive or harsh cleansers.
Surface units	No cleaning required	• Spatters or spills will burn off.
		• Wipe off excessive spills with damp cloth when surface unit is cold. Do not place in Self-Cleaning Oven.
		• Do not immerse in water.
Control knobs and chrome rims	Warm, sudsy water and bristle brush	• Wash, rinse and dry well. • Do not soak.
Porcelain enamel reflector bowls	Automatic dishwasher or warm, soapy water	• Wipe out excess spills. Wash with other cooking utensils for routine cleaning.
	Self-Cleaning Oven cycle	• Place upside down on oven racks in lower oven during Self-Cleaning Oven cycle.
Chrome trim rings	Automatic dishwasher or warm, soapy water or plastic scrubbing pad	• Wash with other cooking utensils. • Do not place in Self-Cleaning Oven.
Porcelain broiler pan and grid	Warm, soapy water or soapy steel wool pads	• Wash with other cooking utensils. • Do not place in Self-Cleaning Oven.

PART	WHAT TO USE	HOW TO CLEAN
Aluminum broiler pan and grid	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> • Wash with other cooking utensils. • Do not place in Self-Cleaning Oven.
Control panel	Warm, soapy water	<ul style="list-style-type: none"> • Wash, rinse and dry with soft cloth.
	Commercial glass cleaner	<ul style="list-style-type: none"> • Follow directions with cleaner.
Oven racks	Warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> • Wash, rinse and dry. Use steel wool pads for stubborn areas.
	Self-Cleaning Oven cycle	<ul style="list-style-type: none"> • Place in lower oven during Self-Cleaning Oven cycle.
Upper oven rack guides	Warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> • Wash, rinse and dry well. • Do not use harsh abrasives.
	Self-Cleaning Oven cycle	<ul style="list-style-type: none"> • Place in lower oven during Self-Cleaning Oven cycle.
Oven door glass	Warm, soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> • Make certain oven is cool. Wash, rinse and dry well with soft cloth.
	Commercial glass cleaner	<ul style="list-style-type: none"> • Follow directions provided with cleaner.
Continuous Cleaning Oven (upper oven)	Warm, soapy water or soapy scrubbing pad	<ul style="list-style-type: none"> • Clean stubborn spots or stains. Rinse well with clean water.
	Heavy-duty aluminum foil available at grocery stores or order Part No. 241430 from your Whirlpool dealer or your TECH-CARE [®] service representative	<ul style="list-style-type: none"> • Place strip of aluminum foil on bottom of oven to catch spillovers. • Do not use commercial oven cleaners.
	Most fat spatters on the Continuous Cleaning porcelain enamel interior surface gradually reduce to a presentably clean condition during normal baking or roasting operations	
Upper oven door liner	Warm soapy water or plastic scrubbing pad	<ul style="list-style-type: none"> • Make certain oven door is cool. Wash, rinse and dry well with soft cloth.
		<ul style="list-style-type: none"> • Do not use harsh abrasives.
Self-Cleaning Oven (lower oven)	For areas outside Self-Cleaning area use warm, soapy water or soapy steel wool pads	<ul style="list-style-type: none"> • Clean before using Self-Cleaning cycle to prevent burn-on of soil.
		<ul style="list-style-type: none"> • Follow directions given on page 11, "Using the Self-Cleaning lower Oven Cycle."
		<ul style="list-style-type: none"> • Do not use commercial oven cleaners.

Do not use foil to line the bottom of your Self-Cleaning Oven.

IF YOU NEED SERVICE OR HELP, WE SUGGEST YOU FOLLOW THESE THREE STEPS:

1. Before you call for service*:

If your range does not seem to be operating properly, check the following before calling for service.

If nothing operates:

- Is the range plugged into an operating outlet or wired into a live circuit with the proper voltage? (See **Installation Instructions**.)
- Have you checked the main fuse or circuit-breaker box?

If an oven will not operate:

- Is the proper Oven Selector Knob (upper or lower) turned to a setting (BAKE or BROIL, but not TIMED)?
- Is the proper Oven Temperature Control Knob (upper or lower) turned to a temperature setting?

If surface units will not operate:

- Have you checked the main fuse or circuit-breaker box?
- Are surface units plugged in all the way?
- Do the control knobs turn?

If surface-unit Control Knob or Knobs will not turn:

- Is the spring put in correctly, as shown on page 14 in the "Cleaning and Caring for your Range" Section?
- Did you push in before trying to turn?

If soil is visible on Continuous Cleaning Oven finish (upper oven):

- The special finish is designed to **gradually reduce oven soil** during normal baking or roasting. It is not designed to keep your oven spotless—only presentably clean.
- If you broil often, you may see oven soil.
- The door is cooler than oven walls. Soil will be more visible on the door than other areas in the oven. See page 10: "Your Continuous Cleaning Oven."

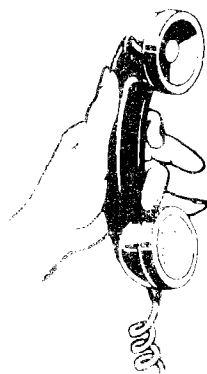
If the Self-Cleaning Cycle will not operate (lower oven):

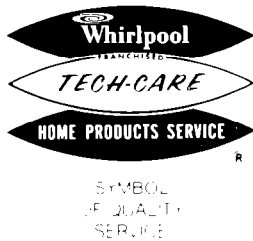
- Are the Oven Selector Knob and the Oven Temperature Control Knob set to "CLEAN?"
- Does the Start Time Knob show the correct time of day?
- Is the Stop Time Knob set ahead to the time you want the cleaning cycle to stop?
- Is the Lock Lever all the way to the right? (The Clean Light will come on.)

If cooking results aren't what you expect:

- Is the range level?
- Are you using pans recommended in the **Cooking Guide**?
- If baking, have you allowed 1½ to 2 inches (4-5 cm) on all sides of the pans for air circulation?
- Does the oven temperature seem too low or too high? See page 6, "Resetting Your Oven Temperature Control Knob."
- Have you preheated the oven as the recipe calls for?
- Are the pans the size called for in the recipe?
- Are you following a tested recipe from a reliable source?
- Do the cooking utensils have smooth, flat bottoms?
- Do the cooking utensils fit the surface unit being used?

See the **Cooking Guide** for more information on cooking problems and how to solve them.





2. If you need service* :

If your WHIRLPOOL® appliance ever needs service anywhere in the United States, help is just a phone call away...to your nearest Whirlpool franchised TECH-CARE® service representative.

Whirlpool maintains a nationwide network of franchised TECH-CARE service companies to fulfill your warranty and provide after-warranty service and maintenance to keep your WHIRLPOOL appliance in peak condition.

You'll find your nearest TECH-CARE service company listed in your local telephone book Yellow Pages under Washers Dryers—Repairing or Servicing. **Should you not find a listing, dial free, the Whirlpool COOL-LINE® service assistance telephone number (800) 253-1301. When calling from:**

Michigan	(800) 632-2243
Alaska & Hawaii	(800) 253-1121

If you move...

To make sure that your appliance is correctly installed and to insure its continued satisfactory operation, please telephone your nearest TECH-CARE® service company for installation or to get the name of a qualified installer. (Installation cost will, of course, be paid by you.)

Helpful hints...

You can help your TECH-CARE service representative give you faster service if you include the model and serial number of your appliance when requesting service. Also, retain your sales slip and warranty to verify your warranty status.

Remember...

Your TECH-CARE service representative is specially trained in the expert repairing and servicing of your WHIRLPOOL appliances. He can help you maintain the quality originally built into your WHIRLPOOL appliance. So why not take the time, now, to look up his telephone number and jot it down in the space provided on the cover.

3. If you have a problem* :

Call Whirlpool Corporation in Benton Harbor at the COOL-LINE service assistance telephone number (see Step 2) or write:

Mr. Stephen E. Upton, Vice President
Whirlpool Corporation
Administrative Center
2000 U.S. 33 North
Benton Harbor, Michigan 49022

* If you must call or write, please provide: your name, address, telephone number, type of appliance, brand, model, serial number, date of purchase, the dealer's name, and a complete description of the problem. This information is needed in order to better respond to your request for assistance.



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FSP replacement parts will fit right and work right, because they are made to the same exacting specifications used to build every new Whirlpool appliance.



Whirlpool
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